

AMENDMENTS TO THE CLAIMS

Please amend the claims by replacing the original claims with the following listing of claims.

LISTING OF THE CLAIMS:

Claims 1-22 (Canceled).

23. (Previously presented) A food product according to claim 37 further comprising insoluble fiber.

24. (Currently amended) A food product according to claim 23 wherein the insoluble fiber comprises a cellulose bulking agent.

Claims 25-36 (Canceled)

37. (Currently amended) A food product comprising [[a]] an improved dough:

said dough comprising an admixture of

-konjac glucomannan and

-animal based protein concentrate,

wherein said admixture comprises konjac glucomannan and animal based protein concentrate in a ratio by volume which provides said admixture with a predetermined texture, which admixture has been heated to above 100 degrees Celsius, wherein said predetermined admixture texture consists of an improved

Reply to Office Action dated: April 27, 2010

Reply date: June 28, 2010

texture for facilitating use of said admixture as a component of said dough feed product;

wherein said admixture comprises a homogeneous mixture of said konjac glucomannan and said animal based protein concentrate, and

wherein said dough includes gas bubbles that have been introduced into said dough using mechanical methods comprising pressurization of dough.

Claim 38 (Canceled)

39. (Previously presented) A food as in claim 37, wherein said animal based protein concentrate is selected from the group consisting of fish protein concentrate, eggs, pork rinds, pork, beef, chicken, and turkey.

40. (Previously presented) A food product comprising a dough:

said dough comprising an admixture of

-konjac glucomannan and

-animal based protein concentrate,

wherein said admixture comprises konjac glucomannan and animal based protein concentrate in a ratio by volume which provides said admixture with a predetermined texture, which admixture has been heated to above 100 degrees Celsius; wherein said predetermined admixture texture consists of an improved texture for facilitating use of said admixture as a component of said food product; and

wherein gas bubbles have been introduced into said dough using chemical methods comprising baking soda and/or baking powder.

41. (Previously presented) A food product according to claim 40 further comprising insoluble fiber.

42. (Currently amended) A food product according to claim 40 further comprising an insoluble fiber, wherein the insoluble fiber comprises a cellulose bulking agent.